

# L'ANDANA

For curbside pickup please call 781-270-0100

\*Available Tuesday-Sunday

## PRIMI

### Caesar \$14

*Lemon-anchovy dressing, Parmigiano-Reggiano, croutons*

### Iceberg \$14

*"Wedge", mountain gorgonzola, Pancetta, blistered tomatoes, red onion*

### Zuppa \$16

*Chilled sweet corn, lobster, jalapeno oil*

### \*Tuna \$21

*Hand-cut tartare, Mustard aioli, Citrus vinaigrette,  
House made sesame crostini*

### \*\*Caprese \$20

*Mozzarella Di Bufala, heirloom tomato, basil pesto, aged balsamic, L'Andana garden herb,  
wood-grilled croutons*

### L'Andana Meatballs \$16

*Veal & prosciutto, Parmigiano-Reggiano, corn polenta, tomato ragù*

## HOUSE-MADE PASTA

### Rigatoni \$30

*(De Cecco) Classic ragù Bolognese, Parmigiano-Reggiano*

### Mafaldine \$30

*Exotic mushrooms, black truffle butter, Parmigiano-Reggiano*

### Gramigna \$32

*Blistered cherry tomatoes, Parmigiano-Reggiano, garden basil*

### Gnocchi \$34

*House-made potato dumplings, Maine lobster, Vermont butter*

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## SECONDI

### **\*Salmon \$32**

*Wood-grilled, farroto, baby zucchini, chanterelle mushrooms, corn sugo, L'Andana garden basil*

### **Swordfish \$32**

*Wood-roasted peppers, onions, cured tomatoes, olives, capers, vin cotto*

### **\*Wood-Grilled Filet Mignon \$45**

*8oz, sea salt baked potato, baby gem lettuce, gorgonzola crema, roasted garlic butter*

### **\*Wood-Grilled Prime Sirloin \$38**

*12oz, sea salt baked potato, baby gem lettuce, gorgonzola crema, roasted garlic butter*

### **\*Wood- Grilled Prime Ribeye \$47**

*14oz, sea salt baked potato, baby gem lettuce, gorgonzola crema, roasted garlic butter*

### **\*Tuscan Steak \$35**

*12oz wood-grilled ribeye, arugula, Parmigiano-Reggiano, truffle oil, vin cotto*

### **Crisp Chicken Milanese \$28**

*Marinated heirloom tomatoes, lemon vinaigrette, arugula, Parmigiano-Reggiano*

### **\*L'Andana Burger \$19**

*8oz, house-grind prime blend, spicy tomato aioli, onion ring, L'Andana house-made pickles, Muenster cheese, fries*

## CONTORNI

### **Parmigiano-Reggiano Truffle Fries \$12**

**Wood-grilled Broccolini** *Calabrian chili, garlic \$9*

**Exotic Mushroom Risotto**, *parmesan crema, white truffle oil \$14*

**Wood-grilled Asparagus** *Parmigiano-Reggiano, lemon aioli \$10*

**Butter Whipped Potatoes \$7**

**Sea salt French Fries \$9**



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## CHILDREN'S MENU

### **Chicken Fingers \$12**

*Bell & Evans chicken, fries, honey mustard*

### **Cheeseburger & Fries \$14**

### **Rigatoni Pasta \$16**

*Marinara and meatballs*

## DOLCI

### **Chocolate Crema \$10**

*semi-sweet mousse, chantilly cream, chocolate chip biscotti*

### **\*\*Panna Cotta \$10**

*Tahitian vanilla bean, mixed nut praline, salted caramel*

### **Specialty Cakes- 6" round- \$38 (serves 4-8) 8" round- \$48 (serves 8-12)**

*Please inquire for flavor options- 72 hours' notice needed*

*All Chocolate Products MAY contain nuts.*

*\*\* Contains nuts.*

*Please advise your order taker of any food allergies.*

*\*Contains or may contain raw or undercooked ingredients.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illnesses.*

*\*\*Gluten free pasta available upon request.*